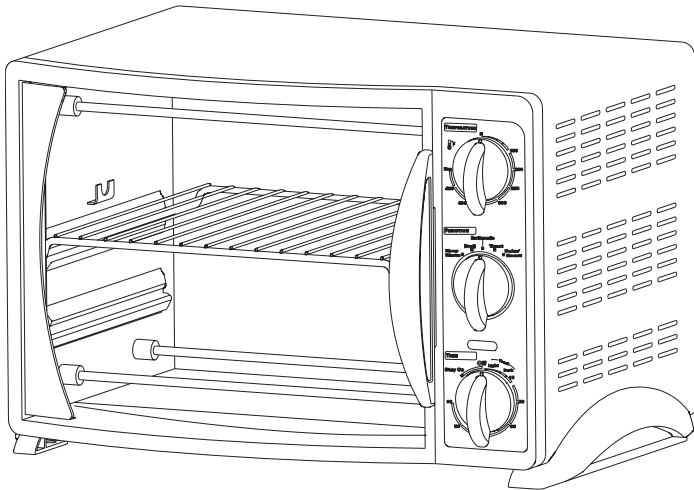




Countertop Oven with Rotisserie



Item Stock Number

168947

UPC:

681131689472

www.gehousewares.com

For Product Service, Call Customer Assistance at 1-877-207-0923

168947 • 681131689472

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated Oven or in a microwave oven.
9. When operating the Oven keep at least four inches of space on all sides of the Oven to allow for adequate air circulation.
10. Unplug from outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover CRUMB TRAY or any part of the Oven with metal foil. This may cause overheating of the Oven.
14. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or a risk of electric shock.
17. A fire may occur if the Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the Oven during operation.
18. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
19. Do not place any of the following materials in the Oven: cardboard, plastic, paper, or other flammable materials.
20. Do not store any materials, other than manufacturers recommended accessories, in this Oven when not in use.
21. Always wear protective, insulated oven mitts when inserting or removing items from the hot Oven.
22. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free consumer relations line before using the oven.
23. Do not use outdoors.
24. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

THIS UNIT IS FOR HOUSEHOLD USE ONLY.

POLARIZED PLUG:

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

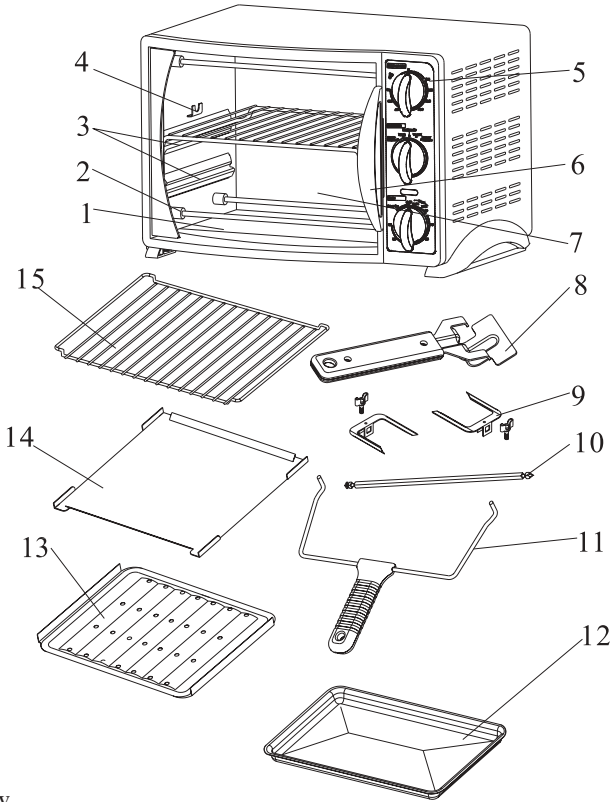
CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 15A., 1500W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Electrical Power

If electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliance.

CAUTION: UNPLUG APPLIANCE FROM ELECTRICAL OUTLET WHEN ASSEMBLING, REMOVING PARTS OR CLEANING. NEVER PLACE THIS APPLIANCE OR CORD IN WATER OR OTHER LIQUIDS.

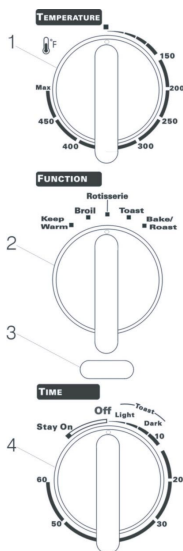
Parts and Features



1. Crumb Tray
2. Upper & Lower Heating Elements
3. Rack Support Guides
4. Rotisserie Spit Support & Drive Socket
5. Control Panel
6. Door Handle
7. Curved Glass Door
8. Tray/Rack Handle
9. Rotisserie Fork with Thumbscrew
10. Rotisserie Spit
11. Rotisserie Handle
12. Drip Pan
13. Broil Rack
14. Cookie Sheet (2)
15. Bake Rack (2)

Control Panel

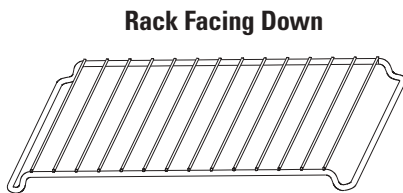
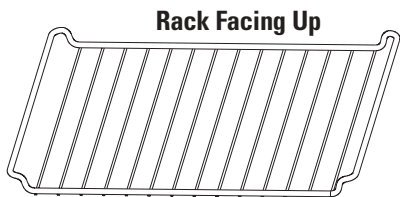
1. **Temperature Control** – Turn to select temperature for broiling, rotisserie, bake/roast cooking functions, up to 450° F MAX
2. **Function Control** – Turn to select the desired cook function:
 - **Keep Warm** – Keeps food warm for up to 60 minutes.
 - **Broil** – for broiling fish, steak, poultry and pork chops, etc.
 - **Rotisserie** - Can cook up to a 4-pound roast or chicken.
 - **Toast** - For toasting bread, muffins, frozen waffles, etc.
 - **Bake/Roast** - For baking/roasting cakes, pies, cookies, poultry, beef, pork, etc.
3. **Power On Light** – The Power On light will illuminate whenever the Oven is turned on.
4. **Time Control** - To activate the timer or to toast, turn the dial to the right (clockwise). A bell will sound at the end of the selected time (0-60 minutes). To select the Stay On feature, turn the selector to the left (counterclockwise). The Oven will stay on until it is manually shut off.



Accessories

BAKE RACKS – May be positioned in the upper or lower Rack Support Guides for toasting, baking, and general cooking in casserole dishes and standard pans.

Note: When reference is made throughout this manual to the chrome Bake Racks facing up or down, please refer to the following:



COOKIE SHEETS – Each cookie sheet holds approximately 9-12 medium size cookies.

DRIP PAN & BROIL RACK - For use in broiling and roasting meat, poultry, fish, and various other foods. The Broil Rack allows fat drippings to drip into the Drip Pan and away from the food. This will help prevent spattering that could result in smoking and flare-ups.

Note: Always use the Drip Pan with the Broil Rack when roasting and broiling meats, fish and poultry.

TRAY/RACK HANDLE – The Tray/Rack Handle can be used to remove the Bake Rack, Broil Pan & Rack, and Cookie Sheets when they are hot.

ROTISSERIE – Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside.

ROTISSERIE HANDLE – Used for removing the Rotisserie Spit from the Oven after your roast is done.

NOTE: Sugar and salt based foods have a tendency to stick to all surfaces and are very hard to clean. When cooking these types of foods with the Drip Pan and Broil Rack, soak and clean them immediately after each use.

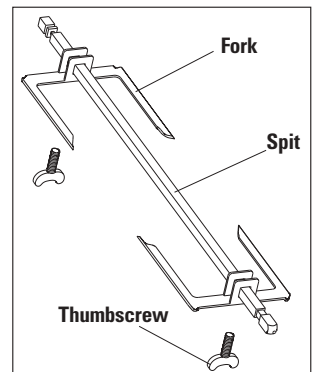
Instructions for Use

CAUTION: Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts when touching hot Oven or hot dishes and food, or when inserting or removing Bake Rack, Broil Rack, or other baking dishes.

ROTISSERIE COOKING

We recommend that you do not cook a roast larger than 4 pounds on the Rotisserie. Season with salt and pepper, your favorite seasoning, or baste with barbecue sauce or vegetable oil, as desired.

1. Insert pointed end of Spit through one of the Forks, making sure the points of the Fork face in the same direction as the pointed end of Spit. Slide the Fork towards the square end of the Spit and secure with thumbscrew.
2. Place food to be cooked on the Spit by running the Spit directly through the center of the food. Continue to slide the food until the fork is securely imbedded in the food.
3. Slide the second Fork onto the Spit at the other end of the roast or poultry. Continue to slide the fork until it is securely imbedded in the food and secure fork with the thumbscrew.
4. Check that the food is centered on the Spit.
5. Insert the pointed end of the Spit into the Drive Socket located on the right-hand side of the Oven wall. Make sure the square end of the Spit rests in the Spit Support, located on the left-hand side of the oven wall.
6. Slide a Bake Rack, facing down, into the lowest position and place the Drip Pan on this Rack to catch the food drippings
7. Set the Temperature Control to MAX.
8. Turn the Function Control to Rotisserie.
9. Turn the Time Control to the STAY ON position.
10. Use the Rotisserie Guide for suggested roast times. Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
11. When complete, turn the Time Control to the OFF position.
12. Remove the Spit by placing the hooks of the Rotisserie Handle under the grooves on either side of the Spit. Lift the left side of the Spit first by lifting it up and out. Then, pull the Spit out of the Drive Socket and carefully remove the roast from the Oven. Take the meat off the Spit and place on cutting board or platter.
13. For delicious gravy, skim the fat from the drippings of the Drip Pan and add water or broth to make gravy. Thicken with cornstarch or flour.



ROTISSERIE GUIDE

Food	Weight	Temp.	Approx. Time
Chicken	4 lbs.	MAX	1 hr. 15 mins.
Pork Roast	4 lbs.	MAX	1 hr. 30 mins.
Roast Beef*	3-4 lbs.	MAX	1 hr. 30 mins.
Cornish Hen (2)	1-1/2 lbs. ea.	MAX	1 hr.
Pork Spareribs (1 rack)	3-4 lbs.	MAX	2 hrs.
Smoked Ham (Boneless)	3-4 lbs.	MAX	1 hrs. 45 mins.
Veal Roast (Boneless)	4 lbs.	MAX	2 hrs.

*Times are for Rare, add 15 minutes for Medium and 30 minutes for Well Done.

ROASTING

Roast your favorite cut of meat to perfection. The Oven can cook up to an 8 pound chicken or turkey and up to a 6 pound roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a thermometer.

1. Place the Bake Rack in the Oven at the lowest position, facing down.
2. Place the Broil Rack onto the Drip Pan and then place food to be cooked on the Broil Rack.
3. Place the Drip Pan on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. To check or remove the roast, use the Tray/Rack Handle provided to help you slide the roast in and out.
8. Turn the Time Control to OFF when cooking is complete.

ROASTING GUIDE

Food	Weight	Temp.	Roast Time	Internal Temp
BEEF*				
Eye of Round	3-5 lbs.	325°F	1-1/2-2 hrs.	150-160°F
Standing Rib	4 lbs.	325°F	2 hr. 25 mins.-3 hrs.	150-160°F
Top Round Roast	3-1/2 lbs.	375°F	2 hrs.	150-160°F
PORK				
Loin (boneless)	3-5 lbs.	325°F	2-1/2-3 hrs.	170°F
Loin (with bone)	3-5 lbs.	325°F	2-1/2-3 hrs.	170°F
Ham (smoked)	5-7 lbs.	325°F	1hr. 50 mins. to 2 hrs. 25 mins.	140°F
POULTRY				
Chicken (whole)	3-5 lbs.	350°F	1 hr. 25 mins. to 1 hr. 50 mins.	190°F
Turkey (breast)	6-8 lbs.	350°F	2-2-1/2 hrs.	190°F
Cornish Hen	1-1-1/2 lbs.	350°F	1 hr.-1 hr. 25 mins.	190°F

*Times are for Medium. Subtract 15 minutes for Rare and add 15 minutes for Well Done.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

BROILING/TOP BROWNING

For best results, it is recommended that you preheat the Oven for 5 minutes on MAX, trim excess fat from meat and dry any moisture that may be on the food.

CAUTION: Never leave Oven unattended while in use.

1. Set the Temperature Control to MAX.
2. Turn the Function Control to Broil.
3. Turn the Time Control ON to preheat the Oven for 5 minutes.
4. Place the Bake Rack in the upper Rack Support Guide, facing up.
5. Place the Broil Rack onto the Drip Pan.
6. Place the food on the Broil Rack. Brush food with sauces or oil, as desired. Then slide the Drip Pan and Broil Rack with food onto the Bake Rack.
7. Food should be placed as close as possible to the top heating element without touching it.
8. Turn the Time Control to the STAY ON position.
9. Turn food over midway through the prescribed cooking time.
10. Turn the Time Control to OFF when broiling is complete.

BROILING GUIDE

Food	Weight/Thickness	Desired Doneness	Broil Time
BEEF*			
Porterhouse/Sirloin	1 inch	Medium	15-20 mins.
London Broil	1 inch	Medium	15-20 mins.
Rib Eye	1 inch	Medium	15-20 mins.
Hamburger	8 ounces	Medium	20-25 mins.
PORK			
Chops	3/4 inch	Well	20-25 mins.
Ribs	1 rack	Well	25 mins.
Chicken (whole)	pieces	Well	30-40 mins.
FISH			
Fillet*	3/4 inch	Well	10-15 mins.
Steak	1 inch	Well	18-20 mins.

*Fish fillets are delicate and should be broiled directly in the Drip Pan without the Broil Rack. Turn Fillets over carefully midway through broiling.

BAKING

NOTE: When using a single rack, position the Bake Rack in the bottom Support Guide, facing up.

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in the Oven are: a bundt pan, 6 cup muffin pan, 9-inch pie pan, 9-inch loaf pan, or an Angel Food cake pan. We do not recommend the use of roasting bags or plastic or glass containers in the oven.

1. Place the Bake Rack in the lower Rack Support Guide, depending on the height of the pan or according to recipe directions.
2. Preheat the Oven as directed in the recipe.
3. Place item to be baked on the Bake Rack.
4. Set the Temperature Control to the desired temperature.
5. Turn the Function Control to Bake/Roast.
6. Turn the Time Control to the STAY ON position.
7. When baking is complete, turn the Time Control to OFF.

Baking on 2 racks

Two racks of cakes, cookies, or pies can be baked at the same time. However, it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through the cooking time.

Positioning the Bake Racks

Cookies can be baked using either or both Rack Support Guides with Racks facing up.

Layer cakes can be baked on the lower position with the Bake Rack facing down, and on the upper position with the Bake Rack facing up.

Pies can be baked in either or both positions with the Bake Racks facing down. Be sure to place Cookie Sheets under the pies to catch any spills or drips.

Baking Guide

Follow the package or recipe instructions for baking times and temperature.

TOASTING

The large capacity Oven allows for toasting 4 to 6 slices of bread, 6 English muffin halves, frozen waffles, or frozen pancakes. When toasting only 1 or 2 items, place the food in the center of the Oven.

1. Be sure the Crumb Tray is in place.
2. Set the Temperature Control to MAX.
3. Turn the Function Control to Toast.
4. Bake Rack should be positioned in the upper Rack Support guide, facing up.
5. Place food to be toasted on the Bake Rack.
6. Turn the Time Control to the desired darkness.
7. Bell will signal at the end of the Toast cycle.

KEEP WARM

Keeps cooked food warm for up to 60 minutes. Longer periods of time are not recommended as food will become dry or spoil.

1. Set the Temperature Control to 175°F.
2. Turn the Function Control to Keep Warm.
3. Turn the Time Control to the STAY ON position.
4. Turn the Time Control to the OFF when finished with the Keep Warm feature.

SLOW COOKING

This cooking process is an excellent way to attain very juicy and tender meals from cuts of meat such as rump roasts and briskets. You can also cook spare ribs, stews, soups and a large variety of other foods. This is done by cooking 6-10 hours at the Bake/Roast setting (between 225°F-250°F). Use cooking times given in your favorite recipe.

1. Set the Temperature Control to 225°F.
2. Turn the Function Control to Bake/Roast.
3. Place food to be cooked in a covered casserole dish and place it within the Oven.
4. Place the Bake Rack in the lower Rack Support Guide, facing up.
5. Turn the Time Control to the STAY ON position.
6. Time the cooking according to the recipe.
7. Turn the Time Control to the OFF when you have completed slow cooking.

Care and Cleaning

CAUTION: Do not immerse Cord, Plug, or appliance into water or any other liquid. Do not use metal scouring pads to clean the Oven. Pieces of the pad may break off and touch electrical parts.

1. Unplug the Oven and allow all parts to cool completely before cleaning or moving.
2. All accessories should be washed in hot sudsy water or can be cleaned in the dishwasher. Rinse and dry all accessories thoroughly.
3. Do not use an abrasive cleaner or steel wool scouring pad on the Drip Pan as this may damage the porcelain enamel finish.
4. The Oven features a non-stick coating. To clean any spattering that may occur while cooking, wipe the walls with a damp sponge, cloth or nylon scouring pad, and mild detergent. **DO NOT USE STEEL WOOL SCOURING PAD, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL. ALL OF THESE METHODS MAY DAMAGE THE NO-STICK COATING.**
5. The Glass Door can be wiped clean with a damp sponge and wiped dry with a paper or cloth towel.
6. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER, AS IT MAY DAMAGE THE EXTERIOR FINISH.**
7. Let all parts and surfaces dry thoroughly prior to plugging Oven in and using.

Recipes

Fruit Glazed Rotisserie Ribs

Control Settings:

Temperature: MAX

Function: Rotisserie

1 rack (3-3-1/2 lb.) pork spareribs	1 TBL soy sauce
1/4 c peach preserves	1 tsp lemon juice
1/4 c apricot preserves	1 tsp Dijon mustard
1/2 c ketchup	1/2 tsp garlic powder
2 TBL orange juice	1/2 tsp onion powder

1. Position 1 Rotisserie Fork at the opposite end of the Spit from where the point is located and secure into position by tightening the thumbscrew.
2. Thread the Spit through the ribs using an over and under method.
3. Place the second Rotisserie Fork onto the Spit and secure it into the meat.
4. Tighten down the thumbscrew. Insert the pointed end of the Spit into the right side of the Oven and place the left side of the Spit into the Spit Support.
5. Place the Drip Pan in the Oven in the lowest position to catch the drippings.
6. Turn the Time Control to the STAY ON position and allow to cook for 1-3/4 to 2 hours.
7. Combine the remaining ingredients in a small saucepan and heat until the preserves melt. Stir until blended.
8. Simmer for about 20 minutes.
9. Brush the sauce on the ribs with a pastry brush during the last 30 minutes of cooking.
10. When the meat is cooked, remove from the Oven using the Rotisserie Handle. Reserve remaining sauce to serve with the ribs*.

Makes 4 servings.

*Recipe makes about 1 cup of sauce. It can be doubled if more sauce is desired.

Pesto*

- 1 c basil, parsley or spinach leaves,
firmly packed
- 1 clove garlic
- 2 TBL grated Parmesan cheese
- 1 TBL pignoli nuts
- 1 TBL olive oil

1. In a food processor, combine all pesto ingredients until the greens are chopped and the mixture is smooth.

*To be used in recipes that are found on page 14.

Teriyaki Rotisserie Beef Roast

Control Settings:

Temperature: MAX

Function: Rotisserie

3-4 lb. Top round or sirloin tip beef roast	1/4 tsp onion salt
1/4 c soy sauce	1/4 tsp garlic powder
1/2 c water	2 TBL apricot, peach, or pineapple preserves
1 TBL ketchup	2 tsp cornstarch
1 tsp honey	

1. Position 1 Rotisserie Fork at the opposite end of the Spit from where the point is located and secure into position by tightening the thumbscrew.
2. Insert the Spit through the roast so that both prongs of the Rotisserie Fork are inserted into the meat. Make sure the meat is centered and the roast is well balanced.
3. Place the second Rotisserie Fork onto the Spit and secure it into the meat.
4. Tighten down the thumbscrew, and insert the pointed end of the Spit into the right side of the oven and place the left side of the Spit into the Spit Support.
5. Place the Drip Pan in the Oven in the lowest position to catch the drippings.
6. Turn the Time Control to the STAY ON position and allow to cook for approximately 1-1/2 hours for Rare, 1-3/4 hours for Medium or 2 hours for Well Done**.
7. While the meat is cooking, combine the remaining ingredients in a small saucepan. Simmer for 10 minutes.
8. Spread the sauce on the roast with a pastry brush during the last 20 minutes of cooking. Reserve the remaining sauce to serve with the meat.
9. When the meat is cooked, remove from the Oven using the Rotisserie Handle.
10. Skim the fat from the drippings in the Drip Pan and add juices to the reserved sauce. Heat and serve with meat.

Makes 6-8 servings.

**Check the internal temperature with a reliable oven thermometer at about 1-1/4 hours. Differences in shape and thickness of cuts of meat may alter cooking times.

Jeweled Breakfast Muffins

Control Settings:

Temperature: 375°F

Function: Bake/Roast

Rack Position: Top

Rack Orientation: Face Down

3/4 c flour	2/3 c low-fat milk
1-1/2 tsp baking powder	1 tsp vanilla
1/2 tsp salt	1/2 c chopped dried fruit*
1/4 c sugar	(Such as mixed apricots, cherries, apples, and raisins)
2 TBL vegetable oil	
1 egg	

1. Spray a 6 cup muffin pan with vegetable oil spray or line with paper cupcake liners.
2. Combine dry ingredients in a mixing bowl.
3. Combine the remaining ingredients and stir into the flour mixture just until blended.
4. Fill each cup to within 1 inch of the top.
5. Bake 18-20 minutes, until tops of muffins are golden brown.

Makes 6 servings.

*Substitute candied fruit (citron) for special holiday muffins.

Peach Melba Pie

Control Settings:

Temperature: 400°F
Function: Bake/Roast
Rack Position: Bottom
Rack Orientation: Face Up

2 9-inch prepared pie crusts	1/4 c flour
1 lb. frozen peach slices	1/2 tsp almond extract
10 oz frozen raspberries, thawed and drained	1/4 tsp ground cinnamon
1/4 c sugar	

1. Line a 9-inch pie plate with one of the piecrusts.
2. Combine all the remaining ingredients in a large bowl.
3. Pour into the pie and top with the remaining crust.
4. Place the pie onto the Cookie Sheet and bake for 40-50 minutes until golden brown.

Makes one 9-inch pie.

Low-Fat Oat Bran Banana Apple Muffins

Control Settings:

Temperature: 400°F
Function: Bake/Roast
Rack Position: Bottom
Rack Orientation: Face Down

1/4 c applesauce	1 TBL vegetable oil
3/4 c oat bran	1 TBL honey
1/2 c flour	1 banana, mashed
3 TBL brown sugar	1/4 c skim milk
1-1/2 taps of baking powder	2 TBL raisins
1/2 tsp salt	1 egg
1/4 tsp cinnamon	

1. Spray a 6 cup muffin pan with vegetable oil spray or line with paper cupcake liners.
2. Combine dry ingredients in a mixing bowl.
3. Combine remaining ingredients and stir into flour mixture.
4. Fill each muffin cup 2/3 full.
5. Bake about 15-18 minutes, until tops of muffins are golden brown.

Makes 6 muffins.

Chicken Rolls Stuffed with Wild Rice and Sun-dried Tomatoes

Control Settings:

Temperature: 350°F
Function: Bake/Roast & Broil
Rack Position: Top
Rack Orientation: Face Down

4 oz long grain wild rice mix with herbs and spices*

1 TBL pesto (Please refer to the Pesto recipe)

6 sun-dried tomatoes, softened in boiling water

8 oz mozzarella, fontina or havarti cheese

3 large whole skinless boneless chicken breasts, cut in half and flattened

2 c chicken broth

2 TBL white wine

1 tsp Worcestershire sauce

1 tsp cornstarch

*Substitute desired flavor of long grain rice for herb and spice long grain wild rice.

1. Follow package directions for the preparation of the rice mix. Allow cooling for about 10 minutes.
2. Stir in pesto and sun-dried tomatoes.
3. Cut half of the cheese into small cubes and stir into rice mixture. Slice the remaining cheese into six portions for use later in the recipe.
4. Measure the rice mixture and divide into 6 portions.
5. Place a portion of rice on each of the chicken pieces and spaced to within an inch of the edges.
6. Roll each breast and place seam side down on the Drip Pan.
7. Combine broth, wine, and Worcestershire sauce.
8. Pour 1 cup liquid over chicken in the Drip Pan.
9. Place the Drip Pan into the Oven and roast at 350° for 30 minutes.
10. Place one slice of the reserved cheese on each of the chicken rolls. Turn Temperature Control to MAX and Function Control to Broil and cook until the cheese melts and begins to brown (about 5-7 minutes).
11. Heat remaining cup of broth and pour over the chicken.

Makes 6 servings.

Crostini

Control Settings:

Temperature: MAX
Function: Toast
Rack Position: Top
Rack Orientation: Face Up

6 slices Italian or other crusty bread

6 slices tomato, roasted red or green peppers or pimiento

6 slices mozzarella, fontina, or Havarti cheese

1 TBL pesto

1. Toast the bread for 3 minutes and carefully remove from Oven.
2. Spread each slice with about 1 tablespoon of Pesto (Please refer to Pesto recipe)
3. Top each slice of bread with tomato or pepper, and then with cheese.
4. Return to oven and toast 5-7 minutes, or until the cheese is melted and lightly browned

Makes 6 open-faced sandwiches.

Mexican Turkey and Rice Casserole

Control Settings:

Temperature: 350°F
Function: Bake/Roast
Rack Position: Top
Rack Orientation: Face Down

1 TBL olive oil	8 oz Spanish-style tomato sauce
1 medium onion, chopped	1 tsp chili powder
1 clove garlic, crushed	1/2 tsp salt
1-1/2 lbs. ground turkey	4 oz sharp cheddar cheese, grated
8 oz Mexican style rice mix	1 jar (14 oz) salsa
2 c water	

1. In a large non-stick frying pan, brown onion and garlic in oil until golden brown.
2. Add turkey and continue to cook until browned.
3. Stir in rice and add any seasonings included with the rice.
4. Stir in water, tomato sauce, chili powder, and salt. Simmer for 2 minutes.
5. Pour contents of the frying pan into an 8-inch square baking dish or 1-1/2 quart casserole dish.
6. Cover tightly with foil and bake for 20 minutes.
7. Remove casserole from the Oven and top with grated cheese.
8. Place casserole back into Oven. Turn Temperature Control to MAX and Function Control to Broil and cook until the cheese melts and begins to brown (about 5 minutes).
9. Spoon salsa over the casserole before serving or serve separately.

Makes 6 servings.

Lemon & Lime Broiled Salmon

Control Settings:

Temperature: MAX
Function: Broil
Rack Position: Top
Rack Orientation: Face Up

1 TBL olive oil	1/4 tsp onion powder
2 TBL lemon juices	2 tsp freshly chopped parsley
2 TBL lime juice	1 tsp freshly chopped dill
1 tsp honey	1/2 tsp salt
1 tsp Worcestershire sauce	1 tsp pepper
2 TBL mayonnaise	4 salmon steaks cut 3/4-1 inch thick
1/4 tsp garlic powder	

1. Combine all the ingredients, except for the fish.
2. Place salmon in a deep dish or sturdy plastic bag and pour combined mixture over fish. Cover and refrigerate. Marinate for several hours, if time permits.
3. Preheat Oven.
4. Place Broil Rack onto the Drip Pan.
5. Place fish on the Broil Rack.
6. Slide Drip Pan into the Oven at the top position. If fish touches the elements, place the Drip Pan in the lower Rack position.
7. Broil for 15-20 minutes, turning the fish over midway through cooking time. Test fish for doneness at 12 minutes. Fish is done when it is lightly browned and flakes easily with a fork.

Makes 4 servings.

Customer Assistance

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service please have model, series, and type numbers ready for operator to assist you. These numbers can be found on the bottom of your Countertop Oven.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

Customer Assistance Number 1-877-207-0923

Keep this number for future reference!

TWO-YEAR LIMITED WARRANTY

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL★MART store or call Customer Assistance at 1-877-207-0923.

What does your warranty not cover?


- Glass parts, glass containers, cutter/strainer, blades and/or agitators.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect.
- Products purchased or serviced outside the USA.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- WAL★MART expressly disclaims all responsibility for consequential damages or incidental losses caused by use of this appliance. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

What if you purchased your product in the U.S., Canada or Mexico and encounter a problem while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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